

**Amendments to the Claims:**

The listing of claims will replace all prior versions and listings of claims in the application:

**Listing of Claims:**

Claim 1 (Original) Food product fermented with one or more lactic acid bacteria, comprising 4-10 wt.% soy protein, characterised in that the food product comprises at least 0.2 wt.% hydrolysed protein.

Claim 2 (Original) Food product according to claim 1, wherein the food product comprises at least 0.5 wt.% hydrolysed protein.

Claim 3 (Original) Food product according to claim 2, wherein the food product comprises at least 1.5 wt.% hydrolysed protein.

Claim 4 (Original) Food product according to claim 3, wherein the food product is fermented with *Streptococcus thermophilus* and *Lactobacillus bulgaricus*.

| Claim 5 (Currently Amended) Food product according to ~~any of claims 1 to 4~~claim 1, wherein the hydrolysed protein is hydrolysed soy protein.

| Claim 6 (Currently Amended) Food product according to ~~any of claims 1-5~~claim 1, wherein the food product comprises 0.2-10 wt.% oil and/or fat.

| Claim 7 (Currently Amended) Food product according to ~~claims~~claim 6, comprising 0.5-2 wt.% oil and/or fat.

| Claim 8 (Currently Amended) Food product according to ~~any of claims 1 to 7~~claim 1, wherein the food product has a Stevens value of 50 to 300 g.

| Claim 9 (Currently Amended) Food product according to ~~any of claims 1 to 8~~claim 1,  
having a viscosity of 10000 to 800000 mPa.s.

| Claim 10 (Currently Amended) Food product according to ~~any of claims 1 to 9~~claim 1,  
wherein the food product comprises 0.1-3 wt.% milk protein.

Claim 11 (Original) Process for the preparation of a fermented food product, wherein a starting material comprising soy protein is fermented with one or more lactic acid bacteria, characterised in that 40 wt.% or more relative to the total amount of soy protein is hydrolysed soy protein..

Claim 12 (Original) Process according to claim 11, wherein the starting material comprises a mixture of non-hydrolysed soy protein and hydrolysed soy protein.

Claim 13 (Original) Process according to claim 12, wherein the mixture comprises 50-95 wt.% of hydrolysed soy protein relative to the total amount of soy protein.

| Claim 14 (Currently Amended) Process according to claim 12 or 13, wherein the mixture is prepared from hydrolysed soy protein isolate and non-hydrolysed soy protein isolate.